

# KASUMI TSURU

**JAPAN**

Yamahai Shiboritate Namachozo

Hyogo Prefecture

UPC: 720ml - 7 47846 82720 9

Manufacturer Code: 47846 - 6 bottles per Case



NEW

12in

2.6in

720ml 12in x 2.6in

## BREWERY

Being the local pride is very important to Kasumi Tsuru, which is located in the region broadly known as Tajima. The company creed is "Tajima no Hokori tare (Do Tajima proud)," and the policy is "quality first, community

first and cordiality first". To differentiate its saké from competitors, Kasumi Tsuru has adopted the Kimoto and Yamahai brewing methods. Kimoto and Yamahai styles are more time consuming but give the saké distinct depth and flavor. Kasumi Tsuru is one of the rarest breweries in Japan to only brew in Kimoto and Yamahai style.

## YAMAHAI DEFINED

*A simplified version of kimoto, yamahai is also a laborious technique used to mix the fermentation starter with long wooden poles, creating lactic acid naturally.*

## TASTING NOTES

Robust with flavors of lychee, pineapple, paired with umami of roasted nuts and cashews, complemented by subtle sweet notes of caramel and sugarcane.

## SUGGESTED PAIRINGS

Rich seafood, gourmet pizza and berry cheesecake



Lobster & Crab



Pizza



Cheesecake

## PRODUCT SPECIFICATIONS

<b>GRADE</b>	Premium Futsu
<b>MILLING/POLISH</b>	68%
<b>ALCOHOL</b>	18%
<b>RICE</b>	Gohyakumangoku
<b>SMV</b>	+3
<b>PROFILE</b>	Dry, Crisp
<b>SERVING TEMP.</b>	Chilled or Warm
<b>SIZES</b>	720ml

## PRODUCTION DETAILS

<b>AGING TYPE</b>	Not Aged
<b>PASTEURIZATION</b>	Once Pasteurized
<b>PRESSING</b>	Yabuta
<b>BREWERY DETAILS</b>	
<b>NAME</b>	Kasumi Tsuru
<b>LOCATION</b>	Hyogo Prefecture
<b>TOJI</b>	Tatsuya Matsumoto

